Doppelbock 1

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **23**
- SRM **12.8**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **30.8 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **30.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg *(45.5%)*	80 %	16
Grain	Pilzneński Weyermann	2 kg *(22.7%)*	80 %	3
Grain	Caramel Aromatic Bestmalz	2 kg *(22.7%)*	77 %	40
Grain	Strzegom Cookie Bursztynowy	0.5 kg *(5.7%)*	70 %	49
Grain	Carared (R) 40-60 EBC Weyermann	0.3 kg *(3.4%)*	75 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau SZYSZKA	30 g	45 min	4.5 %
Boil	Hallertau SZYSZKA	30 g	70 min	4.5 %
Whirlpool	Hallertau SZYSZKA	10 g	30 min	4.5 %
Whirlpool	Ella (AUS)	10 g	30 min	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
W 34/70	Lager	Slant	500 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfock	2 g	Boil	10 min
Water Agent	Pożywka dla drożdży 2 g	2 g	Boil	10 min

Notes

- Bużliwa 8-12st. 3-4 tyg. (ostatnie 3 dni 14st.)
  Cicha 2-5st. 8 tyg. (końcowe 4-5 Blg plan)
  Cukier 6gr/L plus 4 gr. drożdży suchych
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